Kona Coffee
100% Hawaiian Kona coffee beans infused in fresh cream and blended with our milk and dark chocolate. Enrobed in our semisweet chocolate.

Vanilla Bourbon
Our milk and dark chocolate. Enrobed in our semisweet chocolate.

Lemon Verbena
Locally grown lemon verbena steeped in white cream, blended into our milk chocolate couverture and topped with crushed cacao nibs and ganache. Enroden in our milk chocolate.

Rose Caramel
Delicate rose geranium oil swirled into our milk chocolate couverture and capped with 70% dark chocolate ganache. Enrobed in our milk chocolate.

Burried Caramel
Michael Richter’s signature piece. Dark, creamy smooth blended with 70% dark chocolate ganache. Enrobed in our milk chocolate.

Candied Orange Peel
The most flavorful part of select orange peels are candied in house and dipped in our milk chocolate couverture.

Star Anise & Pink Peppercorn
Fragrant star anise and pink peppercorns are infused in dark cream and blended with our milk chocolate couverture. Enrobed in our milk chocolate.

Seasme Noir
A dark and slightly sweet dish of toasted sesame seeds topped with chocolate caramel.

Piermont Hazelnut
A whole toasted hazelnut from the Piedmont region of Italy, surrounded by a milk chocolate gianduja filling (chocolate and hazelnut paste). Cast in a pure milk chocolate couverture.

Ginger Heart
Ginger infused into our semi sweet chocolate ganache. Cast in white chocolate couverture, flecked with chocolate and finished with gold leaf.

Colombia Varietal (1)
Single origin cacao from the San Vincente de Chucurí region of Colombia. Balanced notes of tart cherry and fruit in this chocolate. Enrobed in our milk chocolate.

Colombia Varietal (2)
Single origin cacao from the San Vincente de Chucurí region of Colombia. Balanced notes of tart cherry and fruit in this chocolate. Enrobed in our milk chocolate.

Colombia Varietal (3)
Single origin cacao from the San Vincente de Chucurí region of Colombia. Balanced notes of tart cherry and fruit in this chocolate. Enrobed in our milk chocolate.

Colombia Varietal (4)
Single origin cacao from the San Vincente de Chucurí region of Colombia. Balanced notes of tart cherry and fruit in this chocolate. Enrobed in our milk chocolate.

Ecuador Varietal (1)
The straightforward intensity of this chocolate made using single origin cacao from Ecuador. Enrobed in our milk chocolate.

Ecuador Varietal (2)
Balanced notes of tart cherry and fruit in this chocolate. Enrobed in our milk chocolate.

Ecuador Varietal (3)
Single origin cacao from the San Vincente de Chucurí region of Colombia. Balanced notes of tart cherry and fruit in this chocolate. Enrobed in our milk chocolate.

Ecuador Varietal (4)
The straightforward intensity of this chocolate made using single origin cacao from Ecuador. Enrobed in our milk chocolate.

Venezuela Varietal (1)
Locally grown in the Sur de Lago region of Venezuela provide a unique growing climate for cacao and result in a distinctive flavor. This varietal exhibits delicate caramel and nut notes.

Venezuela Varietal (2)
Locally grown in the Sur de Lago region of Venezuela provide a unique growing climate for cacao and result in a distinctive flavor. This varietal exhibits delicate caramel and nut notes.

Venezuela Varietal (3)
Locally grown in the Sur de Lago region of Venezuela provide a unique growing climate for cacao and result in a distinctive flavor. This varietal exhibits delicate caramel and nut notes.

Venezuela Varietal (4)
Locally grown in the Sur de Lago region of Venezuela provide a unique growing climate for cacao and result in a distinctive flavor. This varietal exhibits delicate caramel and nut notes.

Madagascar Varietal (1)
Single origin Criollo cacao from the island of Madagascar. Criollo is known for its complex flavors and aroma as exhibited by the notes of tart cherry and fruit in this chocolate.

Madagascar Varietal (2)
Single origin Criollo cacao from the island of Madagascar. Criollo is known for its complex flavors and aroma as exhibited by the notes of tart cherry and fruit in this chocolate.

Pearl Mint Tea
Single origin cacao from the island of Madagascar. Cast in our milk chocolate couverture, blended with a swirl of mint flavor and capped with caramelized cacao nibs. Enrobed in our semisweet chocolate.

Passion Fruit, Blueberry, Morello Cherry
An infusion of locally grown Passion fruit, Blueberry and Morello Cherry blended into a white chocolate. Cast in a white chocolate couverture.

Passion Fruit, Blueberry, Morello Cherry
A crunchy nougat disk of toasted sesame seeds topped with chocolate caramel.

Pearl Mint Tea
A crunchy nougat disk of toasted sesame seeds topped with chocolate caramel.

Pâtes de Fruits
The dazzling flavors of fresh fruit burst from each elegant square piece. A light French confection, gorgeously simple Pâtes de Fruits are finally making the popularity they deserve.

Raspberry-Grapefruit
A locally grown raspberry blended into a milk chocolate. Enrobed in milk chocolate.

Raspberry-Grapefruit
A locally grown raspberry blended into a milk chocolate. Enrobed in milk chocolate.

Raspberry-Grapefruit
A locally grown raspberry blended into a milk chocolate. Enrobed in milk chocolate.

Lavender Vanilla
An infusion of locally grown lavender buds and white vanilla blossom blended into a white chocolate and enrobed into a pure milk chocolate.

Lavender Vanilla
An infusion of locally grown lavender buds and white vanilla blossom blended into a white chocolate and enrobed into a pure milk chocolate.

Lavender Vanilla
An infusion of locally grown lavender buds and white vanilla blossom blended into a white chocolate and enrobed into a pure milk chocolate.